

# DINNER

CHEF LADANNA LAWAS

BREADS, PASTAS, PASTRIES, DESSERTS, AND GELATOS ARE ALL MADE IN HOUSE DAILY

## BOARDS

**IMPORTED CHEESE BOARD**  
SM 20 LRG 31  
Dried & Fresh Fruits,  
Marcona Almonds, Seeded Honey,  
House-Made Jam, Frico, Baguette

**CHARCUTERIE & SALUMI BOARD**  
SM 24 LRG 38  
Prosciutto, Salumis,  
Marcona Almonds,  
Baguette

**IMPORTED CHEESE AND  
CHARCUTERIE BOARD 41**  
Selection of Four Cured Meats  
& Four Imported Cheeses with  
Accompaniments

## FIRST COURSE

**TAVERN SOFT PRETZEL 12**  
King Size Bavarian-Style Pretzel  
Served with Yuengling Lager  
Beer Cheese, Mustards

**ASIAN CHICKEN WINGS 13.5**  
Soy Honey Glaze,  
Ginger Ranch Dressing

**BUTCHER SHOP MEATBALLS 14.5**  
San Marzano Sauce, Whipped Ricotta

**COCONUT CRUSTED SHRIMP 14.5**  
Mango, Scotch Bonnet Coulis

**FRESH FRIED CALAMARI (RI)**  
Spicy San Marzano Sauce 13.5  
or Asian Calamari, Peanuts,  
Apricots, Sweet-And-Sour Sauce 14.5

**PAN SEARED SEA SCALLOPS 16.5**  
Bacon, Pecans,  
Apples, Aioli

**MARYLAND JUMBO LUMP  
CRABCAKE 16.5**  
Creole Mustard Sauce

## BIG CITY HAND CUT FRIES

**WASABI WITH SRIRACHA 9**  
Micro Cilantro,  
Toasted Sesame Seeds

**TAVERN BEER CHEESE  
AND GRAVY 10**  
Bacon, Scallions

**TRUFFLE PARMESAN  
WITH TRUFFLE OIL 11.5**  
Truffle Salt, Caesar Aioli

## SALADS

**CAESAR 9.5**

**TAVERN WEDGE 11.5**  
Bacon, Red Onion, Tomatoes,  
Bleu Cheese Dressing

**BIG CITY 11.5**  
Apple, Pear, Walnuts, Gorgonzola,  
Cider Vinaigrette

**ARUGULA AND  
WATERMELON SALAD 13**  
Minted Greek Yogurt, Crushed Almonds,  
Cucumber, Radish, Pomegranate  
Molasses, EVOO

**BURRATA CAPRESE 16**  
Heirloom Tomatoes, EVOO, Sea Salt,  
12 Year Aged Balsamic

**CHOPPED GREEK**  
Blackened Chicken 19.5  
\*Grilled Skirt Steak 22.5

**COBB**  
Grilled Chicken 20.5  
Grilled Shrimp 22.5  
\*Grilled Skirt Steak 24

## BURGERS & SANDWICHES

**GRILLED CHICKEN  
AND PORTABELLA 18**  
Ciabatta Bread,  
Pesto Hummus

**BUTTERMILK FRIED  
CHICKEN SANDWICH 16**  
Griddled Bun,  
Sriracha Mayo,  
Dill Pickles, Lettuce,  
French Fries

**\*10 OZ HOUSE BURGER 17**  
Hand Packed, Grain Fed Beef,  
Tomato, Onion, Lettuce,  
Dill Pickle, French Fries

**\*DAILY BURGER SPECIAL 19**  
**BLACKENED FISH SANDWICH 21.5**  
Dill Tartar Sauce,  
Lettuce, Tomato, Bakery Bun,  
French Fries

## PIZZA

**MARGHERITA 17**  
San Marzano Sauce,  
Fresh Basil, Fresh Mozzarella

**SALSICCIA 18**  
San Marzano Sauce,  
Sausage, Mozzarella

**PEPPERONI 18.5**  
San Marzano Sauce,  
Pepperoni, Mozzarella

**PIZZA ADD-ONS**  
Bacon 4 | Meatballs 4.5  
Mushrooms 4  
Prosciutto Di Parma 5.5

## MAIN COURSE

**CHICKEN MILANESE 23**  
Greens, Burrata, Tomatoes,  
Fig Vinaigrette

**1/2 ROASTED JERK CHICKEN 23**  
Free Range, Bone-In, Red Beans & Rice,  
Plantains, Cilantro Lime Sauce

**SHRIMP PAD THAI 23.50**  
Egg, Peanuts, Bean Sprouts,  
Scallions, Cilantro

**RIGATONI BOLOGNESE 23.50**  
Veal, Beef, Barolo, Mushrooms

**RADIATORE WITH LOCAL MUSHROOMS 24**  
Parmigiano Reggiano, Golden Tomatoes,  
Sun-Dried Tomato Broth, Garlic, Fresh Herbs,  
Calabrian Chili Oil

**CODFISH & SHRIMP  
CARIBBEAN RUNDOWN 27**  
Fresh Cod, Jasmine Rice,  
Onion, Tomato, Jalapeño,  
Curry Coconut Sauce

**\*PAN ROASTED SALMON FILET 27**  
Tomato, Garlic, Extra Virgin Olive Oil,  
Grilled Asparagus, Jasmine Rice

**\*PAN ROASTED 12 OZ. PORK CHOP 28**  
Ginger Glaze, Charred Pineapple,  
Roasted Plantains, Seasonal Vegetable

**MAINE LOBSTER  
MACARONI & CHEESE 34**  
Aged Vermont Cheddar

**\*GRILLED RARE TUNA 33**  
Wok Fried Vegetables, Sushi Rice Cake,  
Ginger Soy Vinaigrette

**\*GRILLED FILET OF BEEF 45**  
Green Peppercorn Sauce,  
Mashed Potatoes, Seasonal Vegetable

**\*GRILLED SKIRT STEAK MP**  
Kale Caesar Salad, Chimichurri,  
Hand-Cut Steak Fries

**\*FRESH MARKET FISH MP**  
Wood Grilled, Roasted Fingerling Potatoes,  
Seasonal Vegetable

## WHITE WINES

Prosecco, Avissi, Treviso, Italy.....	10
Prosecco, Martini & Rossi, Veneto, Italy.....	11
Prosecco, Prosecco Zero, Treviso, Italy.....	12
Sparkling, Chandon, Brut, CA.....	13
Sparkling, Chandon, Rose, CA (Split).....	13
Champagne, Moet & Chandon, Brut, N.V. Epernay, (Split).....	26
Moscato d'Asti, Vietti, "Cascinetta", Piedmont, Italy.....	11
Rose, Decoy, CA.....	11
Rose, Browne Family, Yakima Valley, WA.....	12
Rose, Whispering Angel, Cotes de Provence, France.....	13
Sauvignon Blanc, Matua, Marlborough, New Zealand.....	9
Sauvignon Blanc, Kim Crawford, Marlborough, New Zealand.....	13
Sancerre, Cuvee Silex Michel Girault, Sancerre, Fr.....	15
Sancerre, Paul Cherrier, Lorie Valley, France.....	19
Chardonnay, Cambria, Santa Maria Valley, CA.....	10
Chardonnay, Talbott Kali Hart, Monterey, CA.....	11
Chardonnay, Mer Soleil, Silver, Monterey, CA.....	12
Chardonnay, Sonoma-Cutrer, Russian River Valley, CA.....	14
Chardonnay, Orin Swift, Mannequin, Napa Valley, CA.....	24
Pinot Grigio, Ruffino, Lumina, Delle Venezie, Italy.....	8
Pino Gris, Portlandia, Willamette Valley, Or.....	10
Pinot Grigio, Santa Margherita, Alto Adige, Italy.....	16
Vinho Verde, Azevedo, Portugal.....	8
Riesling, Chateau St. Michelle, Washington.....	8
Viognier, Mcmanis, River Junction, Ca.....	8

### FROSÉ \$10

Frozen Rosé, Captain Morgan Pineapple Rum, Peach Purée

### WINE FLIGHT

(4) 4 oz Tastes of Each Wine on Tap..... 14

## RED WINES

Pinot Noir, Mcmanis, Lodi, CA.....	8
The Crossings, Marlboro, New Zealand.....	12
Pinot Noir, Lange, Willamette Valley, Oregon.....	15
Pinot Noir, Belle Glos, Las Alturas, Santa Lucia Highlands, CA.....	19
Pinot Noir, The Four Graces, Willamette Valley, OR.....	23
Merlot, Chateau Souverain, CA.....	8
Merlot, Sterling, Napa Valley, CA.....	12
Malbec, Marcelo Bocado, Mendoza, Argentina.....	9
Malbec, Terrazas, Reserva, Mendoza, Argentina.....	12
Cabernet/Shiraz, Penfolds Max, Australia.....	13
Zinfandel, Badgerhound, Sonoma Valley, CA.....	12
Chianti, Ruffino, Tuscany, Italy.....	9
Baby Amarone, Masi, Campofiorin, Veneto, Italy.....	12
Super Tuscan, Argiano, NC, Tuscany, Italy.....	14
Bordeaux, La Grand Dame, Chateau Lavagnac, Bordeaux, France.....	19
Cotes du Rhone, E. Guigal, France.....	11
Red Blend, Meandro, Douro, Portugal.....	14
Red Blend, Duckhorn, Paraduxx, Napa Valley, CA.....	18
Red Blend, Orsi Posca Rossa, Emilia-Romagna, Italy.....	15
Red Blend, Prisoner Wine Co., The Prisoner, Oakville, CA.....	22
Cabernet Franc, Laroque, Languedoc-Roussillon, France.....	9
Cabernet Sauvignon, Wente, Livermore Valley, CA.....	10
Cabernet Sauvignon, Josh, CA.....	11
Cabernet Sauvignon, Skyside by Newton, Sonoma, CA.....	14
Cabernet Sauvignon, Oberon, Napa Valley, CA.....	16
Cabernet Sauvignon, Honig, Napa Valley, CA.....	23

## WINES ON TAP

	6 OZ	9 OZ
Chardonnay, Wente, Riva Ranch, Monterey, CA.....	12	18
Sauvignon Blanc, Rodney Strong, Sonoma, CA.....	12	18
Pinot Noir, Meiomi, CA.....	12	18
Cabernet Sauvignon, Joel Gott, CA.....	12	18

## DRAFT BEER

\*LOCALLY CRAFTED

Ask about our seasonal bottle offerings

\*Dark Lager, La Yuma, Veza Sur, FL 4.4%..... 6.5

Lager, Bud Light, MO, 4.2%..... 6.5

\*American Lager, Copperpoint, FL, 5.0%..... 7.5

\*Citrus Ale, Islandmorada, FL, 5.0%..... 7.5

Lager, Stella Artois, Belgium, 5.0%..... 7.5

\*Belgian Pale Ale, Barrel of Monks S. I. H. Guava, FL 4.5%..... 8

\*IPA, Hop Gun, Funky Buddha, FL, 7.7%..... 8

\*Hefeweizen, Gulfstream, FL, 6.5%..... 8.5

\*IPA, Jai Alai, Cigar City, FL, 7.5%..... 8.5

\*Pilsner, Khoffner, FL, 5.0%..... 8.5

\*White I.P.A., Deflated, T.R. Brewery, FL 7.7%..... 8.5

Local Seasonal..... MP

Seasonal Tap..... MP

### BEER FLIGHT

(4) 4 oz Tastes of any Beer on Tap..... 14

Our chicken is free range. They scratch and roam and don't get fed antibiotics. \*Consuming raw or undercooked meats, poultry, seafood, shellfish, or eggs may increase your risk of food borne illness, especially if you have certain medical conditions.